

**REMARKS**

By way of the foregoing claim amendments, minor changes have been incorporated into the claims, without narrowing the claim scope, to delete the reference numerals and generally place the claims in a manner more closely corresponding to standard U.S. practice.

Early and favorable consideration with respect to this application is respectfully requested.

Should any questions arise in connection with this application, the undersigned respectfully requests that he be contacted at the number indicated below.

Respectfully submitted,

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**Attachment to Preliminary Amendment dated March 15, 2002**

**Marked-up Claims 1, 2, 4 and 6-11**

1. (Amended) A laminated material [(10)] for food packaging which comprises:  
at least a paper core layer; [(11),]  
a quality keeping intermediate layer [(12)] laminated to an inside of the paper core  
layer; [(11) and]  
a heat sealable innermost layer; [(13), characterized by that]  
the quality keeping intermediate layer [comprises] comprising an extrusion coatable  
blend polymer containing 50 - 95 % of polymer component A of condensation polymer  
(nylon-MXD6) of meta-xylene diamine and adipic acid or ethylene vinyl alcohol copolymer  
(EVOH), 5 - 50% of polymer component B of nylon -6 (PA-6), nylon -66 (PA-66), blend  
(PA-6/66) with nylon -6 and nylon -66 or polyethylene terephthalate (PET);[,]  
the quality keeping intermediate layer [is] being extruded and laminated directly [in  
a] to the core layer;[ ,] and  
the innermost layer [contains] containing at least [the] linear low density  
polyethylene which has a narrow molecular weight distribution, and has [the properties  
parameter of] a mean density of 0.910-0.925, a 100 - 122 degrees C peak melting point, a  
melt flow index of 5-20, a swelling ratio (SR) of 1.4-1.6, and a 5-50-micrometer layer  
thickness.

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2. (Amended) The laminated material for packaging according to Claim 1, wherein the blend polymer of the quality keeping intermediate [layer's blend polymer] layer comprises the polymer component A of nylon-MXD6 and the polymer component B of nylon 6 (PA-6), nylon -66 (PA-66) or the blend (PA-6/66) with nylon 6 and nylon -66.

4. (Amended) The laminated material for packaging according to Claim 1, wherein[, directly or indirectly through an adhesive layer, two or more layers of the] a layer of substantially same substance as the quality keeping intermediate layer and a layer of substantially the same substance as the innermost layer are laminated, either directly or indirectly, between the quality keeping intermediate [layers laminated inside the paper core layer] layer and the innermost layer by way of an adhesive layer.

6. (Amended) A method of manufacturing a laminated material for food packaging which comprises at least a paper core layer [(11)], a quality keeping intermediate layer [(12)] laminated inside the core layer [(11)] and a heat sealable innermost layer, the method comprising: [(13) characterized by] extrusion-coating directly[,] on the core layer[,] the quality keeping intermediate layer comprised of a blend polymer of polymer component A 50 - 95% of condensation polymer (nylon-MXD6) of meta-xylene diamine and abipic acid and, polymer component B

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5-50% of nylon -6 (PA-6) or nylon -66 (PA-66) or a blend (PA-6/66) with nylon -6 and nylon -66 to laminate the quality keeping intermediate layer to the core layer;[.] and coextruding [the following] a heat sealable polymer [with] forming the heat sealable innermost layer simultaneously [above-mentioned] with said blend polymer or extruding the [following] heat sealable polymer after the extrusion coating of the blend polymer to laminate the heat sealable innermost layer; [(1 3):] the heat sealable polymer [has] having at least [the] linear low density polyethylene which has a narrow molecular weight distribution, and has [the properties parameter of] a mean density of 0.910-0.925, a 100-122-degree C peak melting point, a melt flow index of 5-20, a swelling ratio (SR) of 1.4-1.6, and a 5-35-micrometer layer thickness.

7. (Amended) The method of manufacturing [of] a laminated material for food packaging according to Claim 6, wherein the laminated material for food packaging has the core layer of paper or paper board, and the quality keeping intermediate layer of the blend polymer including the condensation polymer (nylon-MXD6) of meta-xylene diamine and abipic acid and nylon 6 (PA-6), and the quality keeping intermediate layer [is] being laminated to the surface of the core layer with the heat sealable innermost layer by coextrusion coating.

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8. (Amended) The method of manufacturing [of] a laminated material for food packaging according to Claim 6, wherein the quality keeping intermediate layer is directly extrusion-coated to the core layer [(11)] made of paper or paper board by co-extruding with the heat sealable polymer without any intermediate lamination [nor] and without any adhesive layer.

9. (Amended) The method of manufacturing [of] a laminated material for food packaging according to Claim 6, wherein an adhesive polymer is co-extruded between the [layers at the co-extruding of the] heat sealable innermost layer [(13)] and the quality keeping intermediate layer during coextrusion of the heat sealable innermost layer and the quality keeping intermediate layer.

10. (Amended) The method of manufacturing [of the] a laminated material for food packaging according to Claim 6, wherein [the] a surface of the core layer [(11)] to which the quality keeping intermediate layer is laminated is activated by [the] corona treatment or [the] flame treatment before extrusion-coating the quality keeping intermediate layer.

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11. (Amended) The method of manufacturing [of the] a laminated material for food packaging according to Claim 6, wherein [the] a contact surface of [the] an extruded film is activated by [the] corona treatment or [the] flame treatment before extrusion-coating the quality keeping intermediate layer.